



**MASTERBUILT Outdoor LP Gas
Double Cooker
Model MDCL**

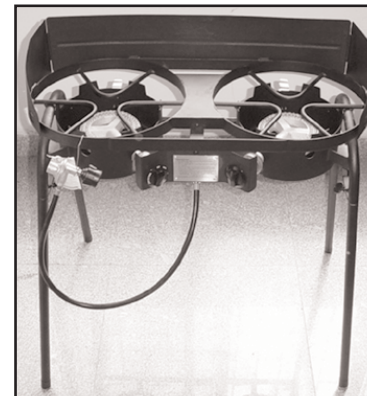
! WARNING

This instructions manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warning and instructions when using the appliance.

Keep the manual for future reference.



Following these instructions will allow you to have a safe cooking experience.

**If you need help or parts are missing do not return to dealer. Contacting us first.
800-489-1581**



DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, keep away from the appliance and immediately call your Fire Department.

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS PROPERLY COULD RESULT IN FIRE OR EXPLOSION, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.



DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3m) of another gas cylinder.
3. Never operate this appliance within 25 feet (7.5 m) of flammable liquids.
4. Do not fill cooking vessel beyond maximum fill line.
5. Never allow the oil to get hotter than 400° F (200° C). If the temperature exceeds 400° F (200° C) or if oil begins to smoke immediately turn the burner or gas supply OFF.
6. Heated liquid can remain at scalding temperatures long after the cooking process. Never touch the cooking appliance until the cooking liquid has cooled below 115° F (45° C) or less.
7. If a fire should occur keep away from the appliances and immediately call your fire department. Do not attempt to extinguish an oil/grease fire with water.

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS PROPERLY COULD RESULT IN FIRE OR EXPLOSION, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.



WARNING

1. When burner is set at a low flame, Never leave the appliance unattended. Oil will heat up quickly and ignite at 550° to 700° F.
2. Tripping over the appliance hose may result in the spilling of HOT oil or water causing personal injury and property damage.

Optional Accessories



Model - IS35
Injecting
Syringe

Model - DFTH
6" Thermometer



Model - DF12
12" Thermometer



Model - 10PB
10" Pot and Basket



Model - 30B
30 qt. Turkey Pot,
Drain Hook, Basket,
Lifting Hook, Lid and
Thermometer

Cut Line

MASTERBUILT

WARRANTY INFORMATION

To validate your warranty, please fill out and return this portion within 30 days of the date of purchase.

Send to: Masterbuilt, Attn: Warranty Dept.
450 Brown Avenue, Columbus, GA 31906

1. Name _____

2. Address _____

City _____

State _____ Zip _____

3. Dealer's Name _____

4. Dealer's Location _____

5. Date of Purchase _____

6. What brand of outdoor cookers have you previously owned?

7. Serial # _____ and/or Model # _____

WARRANTY INFORMATION

Masterbuilt warrants the burner, regulator, valve, hose, and stand of the Outdoor LP Gas cooker to be free from defects in material and workmanship for 90 days. Masterbuilt warranty does not cover rust of the unit. Within this period, Masterbuilt shall correct any defect by repairing or replacing defective parts of the equipment or making available the parts from, Columbus, Georgia, F.O.B.

Masterbuilt Manufacturing, Inc. requires reasonable proof of purchase and suggests that you keep your receipt. Failure to complete and return warranty information will make product warranty null and void. Upon the expiration of such warranty, all such liability shall terminate.

This warranty does not include the cost of property damage due to the failure of the product and does not cover damage due to the misuse, abuse, accident, damage arising out of transportation, or damage incurred through commercial use of this product. THIS EXPRESS WARRANTY IS THE SOLE WARRANTY GIVEN BY THE MANUFACTURER AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. Neither Masterbuilt, nor the retail establishment selling this product, has authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. Masterbuilt's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer/purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. In such a case, the above limitations or exclusions may not be applicable.

Notwithstanding this limitation of warranty, the following specific restrictions apply for California residents. If service, repair, or replacement of the product is not commercially practicable, the retailer selling the product or Masterbuilt will refund the purchase price paid for the product, less the amount directly attributable to use by the original buyer prior to the discovery of the nonconformity. In the state of California only, you may take the product to the retail establishment selling this product, in order to obtain performance under warranty.

This expressed warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

NOTE: Paint finish may burn off under normal use and therefore it carries no warranty.

Optional Accessories



Model - MS6
6" Food Skimmer



Model - STRK
Deluxe, non stick, dual level
steak rack



WARNING

Cooking with Oil or Grease:

- Failure to completely thaw and dry foods may cause oil or grease to overflow. When frying with oil or grease, all food products **MUST** be completely thawed and towel dried to remove excess water. If ice is present on the food, this means the thawing process is not complete and may cause a boil over when placed into **HOT** oil causing a fire.
- Never overfill the cooking pot with oil/grease or water. Follow instructions in manual for proper oil/grease or water levels.
- Never allow oil to get hotter than 400°F (200°C). If temperature exceeds 400°F (200°C) adjust the regulator control knob to a lower setting until temperature starts to fall. If oil temperature continues to rise or begins to smoke, **IMMEDIATELY** turn the burner **OFF**. Allow temperature to decrease to 350° F. (177° C) and relight.
- When cooking with oil/grease, thermometer provided must be used. Follow instruction in this manual for proper installation and use of the thermometer.
- This is an **ATTENDED** appliance. **DO NOT** leave appliance unattended while heating oil/grease or water, cooking food or after it's use. The appliance remain at scalding temperatures long after cooking has ended. Allow to cool below 115°F (45°C) before cleaning and storing.
- Use caution when placing food in the cooking vessel while the appliance is in operation.
- When cooking with oil/grease, have a BC or ABC type fire extinguisher readily accessible.

If a grease or oil fire occurs

In the event of an oil/grease fire, do not attempt to extinguish with water. Immediately call the Fire Department. A Type BC or ABC dry chemical fire extinguisher may in some cases contain the fire.

If a fire occurs inside the pot follow these steps.

1. Turn off gas supply.
2. Wearing a protective glove cover the pot with a lid.

If a fire occurs outside the pot follow these steps.

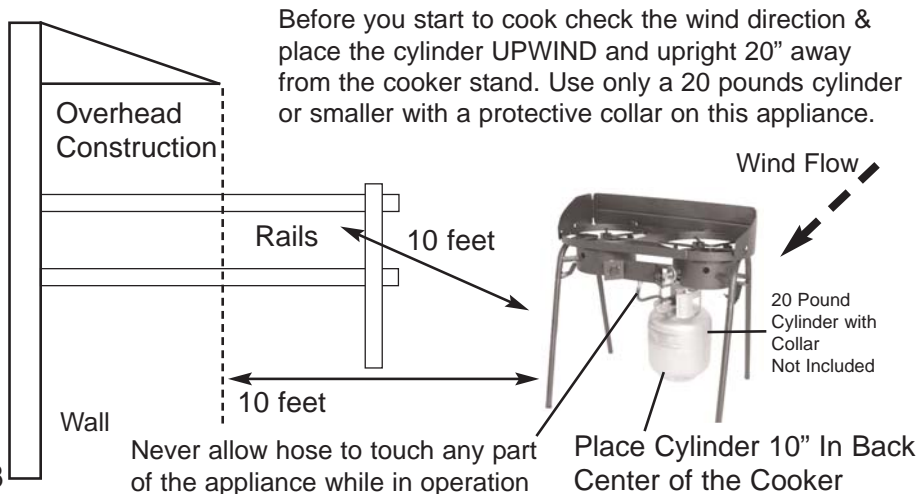
1. Call the Fire Department.
2. Attempt to extinguish using fire extinguisher specified.
3. Turn off the gas supply if possible.

- In the event of rain, snow, hail, sleet or other form of precipitation while cooking with oil, cover the cooking vessel & Immediately turn off the burner(s) and gas supply. **DO NOT MOVE** cooker stand or pot.



WARNING

- The Outdoor Gas appliance is for outdoor use only and shall not be used in a building, garage, tent or any other enclosed area.
- Never operate this appliance on or under any overhead roof covering (car port), awning, overhang, balcony or deck.
- Never use in or on recreational vehicles and/or boats.
- This appliance is not intended for or should never be used as a heater.
- Keep a minimum clearance of 10 feet from overhead construction, walls or rails.
- Keep the area clear of any combustible material. (Things that burn.)
- Use this appliance only on a level, stable non-combustible surface like brick, concrete or dirt. Do not use appliance on or around any surface that will burn or melt like wood decks, dry grass, leaves, wood rails, asphalt, vinyl, or plastic.
- Never use this product for anything other than its intended purposes. This appliance is not intended for commercial use.
- Keep children and pets away from the appliance at all time. Do not leave the appliance unattended
- Never move the appliance when it is in use. Allow the appliance to cool below 115°F (45°C) before moving or storing it.
- Always wear shoes during operation of this appliance.
- Avoid touching hot surfaces this appliance is Hot. Always wear protective gloves or mitts when removing, lid or basket from the cooking vessel.
- Accessory attachments and cookware not manufactured are supplied by Masterbuilt for this appliance are not recommended for use.
- Never place an empty cooking vessel on the appliance while in operation this may damage the cooking vessel.
- Keep fuel supply hose away from the appliance while in operation.



FRIED FISH, HOT WINGS & BOILED SEAFOOD

HOT WINGS

- 1 gallon vegetable oil
- 24 chicken wings
- 1 small bottle of hot sauce (your choice)
- 1/2 teaspoon of salt
- 1/4 teaspoon of pepper
- 1/4 cup butter or margarine, melted
- 1 teaspoon white vinegar
- Pinch of garlic salt
- Celery sticks (Optional Side Dishes)
- Blue cheese dressing

Thaw wings if frozen and place into basket. Pour 1 gallon of oil into a 10 1/2-quart pot. Bring oil temperature to 350°F. Turn off burner. Wearing protective gloves, slowly place basket of wings into oil and re-light burner. Cook 8 to 12 minutes. Turn off burner, remove and drain wings. Pour into owl. Mix hot sauce with remaining ingredients. Pour over wings, mix well, and serve.

CAJUN-FRIED FISH

- 1 Gallon of Oil
- 4 catfish or red snapper fillets, 1/2- to 3/4-inch thick (1 to 1 1/4 lbs.)
- 1/4 cup all-purpose flour
- 1/4 cup yellow cornmeal
- 1 teaspoon dried basil, crushed
- 1 teaspoon onion powder
- 1/2 to 1 teaspoon ground red pepper
- 1/2 teaspoon garlic salt
- 1/2 teaspoon ground white pepper
- 1/2 teaspoon dried thyme, crushed
- 1/4 to 1/2 teaspoon black pepper
- 1/4 teaspoon ground sage
- 1/4 cup margarine or butter

Thaw fish if frozen. In a mixing bowl, combine flour, cornmeal, basil, onion powder, red pepper, garlic salt, white pepper, thyme, black pepper, sage and butter. Coat both sides of the fish with the flour mixture. Bring 1 gallon of oil to 350°F and deep fry for 3 to 4 minutes.

LOW COUNTRY BOIL

- 1 lb. shrimp
- 1 lb. craw fish
- 1 lb. smoked sausage
- 8 pieces of short ear corn
- 2 bags of crab boil mix
- 2 lbs. of whole new potatoes

Use a 30qt pot and bailing basket. Add water 2 or 3 gallons and 2 bags of crab boil mix to the pot and bring water to a boil. Allow water to boil for 15 minutes and add sausage (cut sausage in 1/4-inch thick slices). Three minutes later, add potatoes; 3 minutes later, add corn; 3 minutes later, add shrimp and craw fish together; 3 minutes later, remove and serve.

For a Cajun flare, pour on top of newspaper in the middle of your table and enjoy.

DEEP FRIED ONION

- 4 Med. Onions
- Cajun Seasoning
- 1 Gallon of Oil

Peel the outer skin off the onion. Next cut about a 1/4" off one end of the onion creating a flat top. Cut from the flat part of the onion down but not all the way through (1/4" from the bottom). Repeat this step 3 to 4 more times in a pie shape. Loosen up the onion with your fingers and season the outside and inside of the onion. Fry the onion for 3 to 4 minutes flat side down in 350°F cooking oil.

Send us your recipe.

Marketing Dept.
Masterbuilt Mfg. Inc.
450 Brown Ave
Columbus, GA 31906

HOW TO DEEP FRY STEAKS

- Choose steaks to your desired thickness.
- Season the outside of the steaks with Southern Secrets Sizzlin' Steak Dry Rub Seasoning.
- 2 gallons of oil with 30 quart pot.

STEP 1 - Place steaks on the rack.

STEP 2 - Bring oil temperature to 350°F. It is important to maintain a 350°F temperature while cooking. Place rack in basket and slowly lower basket into oil (Wear Protective Gloves). Cook steaks for total amount of cooking time using the chart below:

Cooking Time for 1 to 4 steaks:

STEP 3 - When cooking is complete, turn cooker OFF and remove food slowly.

Thickness	Medium Rare	Medium	Well Done
1/2"	1 Minute	2 Minute	3 Minute
3/4"	2 Minute	3 Minute	4 Minute
1"	3 Minute	4 Minute	5 Minute
1 1/4"	4 Minute	5 Minute	6 Minute
1 1/2"	5 Minute	6 Minute	7 Minute

HOW TO DEEP FRY CORNISH HENS

- 1 to 4 completely thawed cornish hens.
- Inject each hen with Southern Secrets Marinade of your choice. Season the outside of the hens with Southern Secrets Dry Rub Seasoning.
- 2 gallons of oil with 30 quart pot.

Cooking Time for 4 Cornish Hens:

3 minutes per pound plus 5 minutes to the total cooking time.

Example: Use the weight of the heaviest hen.

1 hen = 1.87 lbs.

3 minutes x 1.87 = 5.61

5.61 minutes + 5 = 10.61

Total cooking time: 11 Minutes

When cooking is complete, turn burner OFF and remove food slowly.



WARNING

Do not allow the oil to get hotter than 400° F (200° C). One gallon of oil can reach 350° F in 7 to 10 minutes. Use thermometer to check temperature. or if oil begins to smoke, IMMEDIATELY turn the burner OFF.

When in use, do not leave the cooker unattended. Oil will heat up quickly and ignite at 550 to 700 F.

Failure to completely thaw and dry foods may cause oil or grease to overflow. When frying with oil or grease, all food products MUST be completely thawed and towel dried to remove excess water. If ice is present on the food, this means the thawing process is not complete and may cause a boil over when placed into HOT oil causing a fire.

Do not leave oil/grease unattended while in use.

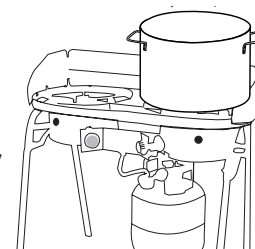


WARNING

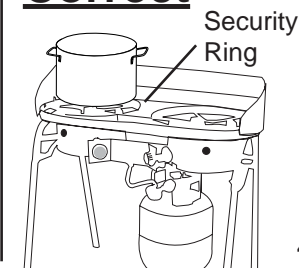
- Always perform the soapy water test every time you use this appliance.
- Avoid bumping or impact of the appliance to prevent spillage or splashing of hot liquid.
- Always disconnect your gas cylinder from your appliance when not in use.
- Keep your hands, hair and face away from the burner flame. Do not lean over the cooker stand when lighting the burner. This appliance has an open flame. Be careful of loose hair and clothing during operation. They could catch fire.
- Never attach a gas cylinder, move or alter fittings when the cooker is hot or in use.
- Do not attempt to disconnect any gas fitting while your cooker is in operation.
- Never use a gas cylinder if it shows signs of: dents, gouges, bulges, fire damage, erosion, leakage, excessive rust, or other forms of visible external damage. The cylinder may be hazardous and should be checked by a liquid propane supplier.
- When lighting your appliance, remove all parts from cooker stand to prevent an explosion from gas build up.
- If burner does not ignite, turn off the regulator control valve and gas and wait 5 minutes before trying to light it again. If the burner goes out during operation, first turn regulator OFF, then the gas cylinder OFF.
- Do not allow anyone to conduct activities around your cooker during or following its use until the unit has cooled. The cooker is hot during operation and remains hot for a period of time following its use.
- Always allow the hot water or oil in the pot to cool completely below 115° F (45°C) before moving to avoid the possibility of severe burns.
- Never drop food or accessories into hot liquids. Be careful when removing food from the oil or water for it is hot and could cause burns.
- When using your appliance, use caution when removing the basket from the pot to avoid pulling the pot off of your cooker stand.
- Never use glassware, plastic, or ceramic cookware on this appliance.
- When cooker use is complete, always turn the regulator control valve OFF first, then the gas cylinder valve OFF.

Incorrect

Do not use a cooking pot or vessel larger than 30 Quarts. Cooking Pot or vessel must fit inside the security ring of the cooker.



Correct





WARNING

- The use of alcohol, prescription or non prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- Do not obstruct flow of combustion and ventilation. Keep the ventilation opening(s) of the cylinder enclosure free and clear of debris.
- The installation of this appliance must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas Installation Code
- The LP-gas cylinder being used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) CFR 49 or the National Standards of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.



DANGER

Gas Cylinder Storage, Placement and Filling:

- Do not store a spare LP-gas cylinder under or near appliance. The gas cylinder safety relief valve may overheat, allowing gas to release causing and intense fire with rise of death or serious injury.
- Never fill the cylinder beyond 80 percent full. Over filled cylinders can release gas.
- If you smell, hear or see gas escaping immediately get away from the gas cylinder and call the Fire Department. a fire causing death or serious injury may occur.
- Place a dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the dust cap on the cylinder valve outlet that is provided with the cylinder. Other caps or plugs may cause leaks.

For Your Safety

Gas Cylinder Storage and Appliance Check:

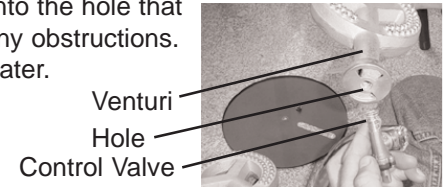
Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosed area. Before each use check all nuts and bolts to be sure that they are tight and secure. Before each use inspect gas hose for any signs of damage. Before each use preform soapy water test.

When The Cast Iron Burner Burns Yellow or Not At All, What Do I Do?
If your burner does not burn, blows out, burns yellow, or there's a flame inside the venturi, you need to check the burner venturi for any obstructions. Dirt dobers, spiders and other insects will build a nest inside the burner ventura blocking air and gas flow.

KEEP AIR SHUTTERS CLOSED AFTER EACH USE.

How To Clean

1. Remove the control valves from the burner.
2. Insert a small rod in the hole that the control valve was removed from.
3. Hold the burner up to a light looking into the hole that the valve was removed from to see any obstructions.
4. If burner has not cleared, flush with water.
5. Once the burner has been cleared, reassemble the burner. Follow steps on page 6.



When a flame occurs inside the ventura this is caused by a blockage and could cause damage to the hose assemble.

SAFE STORAGE & MAINTENANCE

- Before each use of appliance, check and clean burner/ventura tubes/hoses for insects and insect nests. A clogged tube/hose can lead to a fire beneath the cooker.
- Check regulator, hose, and burner parts, air shutter and ventura section carefully before and after each use for any sign of wear.
- ALWAYS turn gas OFF at gas cylinder valve prior to inspecting parts.
- DO NOT obstruct flow of combustion and ventilation. Keep ventilation opening(s) of cylinder enclosure clear of debris. Cylinder supply system must be arranged for vapor withdrawal. Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Coat cooker stand with cooking oil after unit has cooled.
- ALWAYS allow appliance to cool completely before handling.
- Before storing appliance, dispose of remaining coals and ashes into a noncombustible container.
- When appliance is not in use, gas must be turned off at supply cylinder.
- ALWAYS disconnect gas cylinder after using appliance.
- ALWAYS cover and store your appliance in a protected area.
- Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- Always store gas cylinder upright and in areas where temperatures won't exceed 125°F, and Do Not store a spare cylinder on, or near, your cooker stand, or place connected gas cylinder under cooker stand. Always keep gas cylinder 20 inches away from cooker stand.
- Indoor storage of appliance is permissible only if cylinder is disconnected and removed.
- If any rusting occurs, use steel wool to clean or buff affected area.
- The exterior of appliance may be touched up using a high temperature-resistant paint.

Soapy Water Test Warning and Procedures

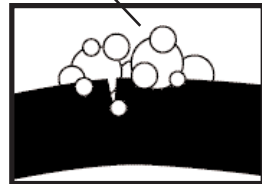
- The Soapy Water Test must be performed each time the gas cylinder is connected to your appliance or each time the appliance is used.
- The Soapy Water Test must be performed outdoors in a well-ventilated area.
- When performing the Soapy Water Test, always keep cooker away from open flames, sparks, or lit cigarettes.
- The Outdoor Gas Cooker is designed to operate with propane gas only. This product will not operate with natural gas.
- Never use an open flame to test for gas leaks.
- Always remove any cookware from cooker stand when performing the Soapy Water Test.



Hose, Regulator and Cylinder Valve

Burner Manifold and Valves

Bubbles in Soapy Water Test



PROCEDURE:

1. Remove any cookware from your cooker stand.
2. Turn valves to OFF position, and turn the gas cylinder valve to the OFF position.
3. Prepare your soapy water solution by combining (1) one part dish washing liquid with (3) three parts water to test for the possibility of any gas leaks in the hose or connections to regulator, regulator connection to gas cylinder and valves. Apply soapy water solution to the gas cylinder valve, regulator and up the hose to where it is connected to the burner manifold and around the burner valves.
4. Turn gas cylinder ON only, If bubbles appear, stop, and retighten the fitting. Repeat test.
5. After test is complete, and there are no leaks, wait a minimum of 5 minutes for gas fumes to diminish before lighting cooker.

DURING ANY PORTION OF THE SOAPY WATER TEST, IF BUBBLES CONTINUE TO APPEAR, STOP, DO NOT USE APPLIANCE, CONTACT YOUR LOCAL PROPANE DEALER OR CONTACT MASTERBUILT AT 800-489-1581.

NOTE: USE A 20 LB. CYLINDER OR SMALLER WITH A PROTECTIVE COLLAR WITH THIS APPLIANCE.

Parts List

- | | |
|---|------------------------------------|
| 1 Double Cooker Frame | 2 Valve Assembly (pre-mounted) |
| 2 Cast Burners with Air Shutters, Springs and Bolts (pre-mounted) | 2 Heat Shields (pre-mounted) |
| 1 Hose/Tee Assembly (pre-mounted) | 1 Wind Guard Assembly |
| 1 Hose, Regulator Assembly (pre-mounted) | 2 On/Off Control Knobs |
| | 4 Extension Legs with 4 Wing Bolts |

(Cylinder Not Included)

Outdoor LP Gas Cooker Assembly Instructions

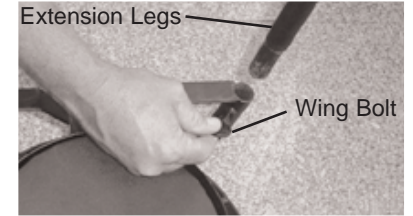
Extension Legs Assembly and Storage

Assembly:

Insert extension legs into leg holder on cooker frame. Secure with wing bolt.

Storage:

Snap 2 legs into each bracket as shown.



Control Knobs and Wind Guard Assembly

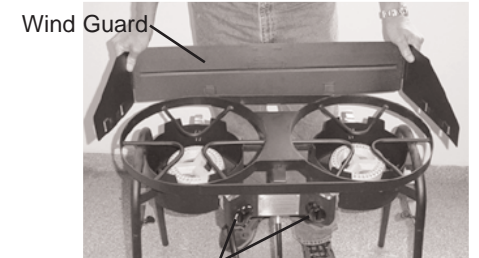
Control Knobs:

Align flat side of the control knob inset with flat side of control knob shaft and push knob firmly into place.

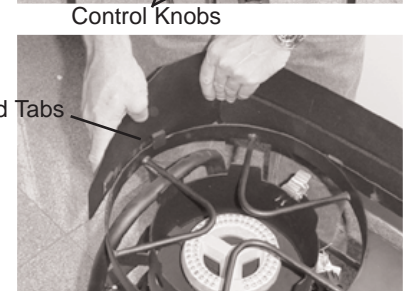
Wind Guard Assembly:

Secure back two mounting tabs onto the cooker frame as shown.

Form left and right side of wind guard around the cooker security ring and slip remaining tabs into place.



Wind Guard

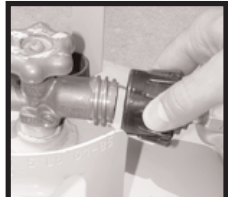
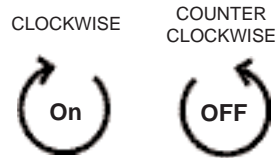


Control Knobs

Wind Guard Tabs

Before each use check all nuts and bolts to be sure that they are tight and secure.

REGULATOR TO GAS CYLINDER VALVE CONNECTION



Type 1 CONNECTION TO GAS CYLINDER

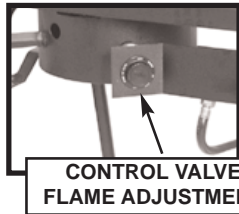
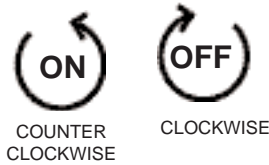
Inspect the Hose before each use.
If there are signs of wear, cuts or leaks replace your cooker hose & regulator. Contact Masterbuilt at 1-800-489-1581.

! WARNING

Extinguish all open flames before connecting the regulator to the gas cylinder. Turn the gas OFF after each use.

CONTROL VALVE OPERATIONS

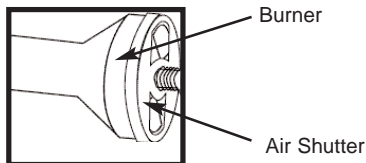
Before using, turn the gas cylinder ON first, then one control valve ON and light. After use, turn control valves OFF first, then the gas cylinder OFF.



CONTROL VALVE FLAME ADJUSTMENT

The control valve is used to adjust the burner flame.

Adjust Air Shutter To the Burner Until the Burner Flame Is As Blue As Possible



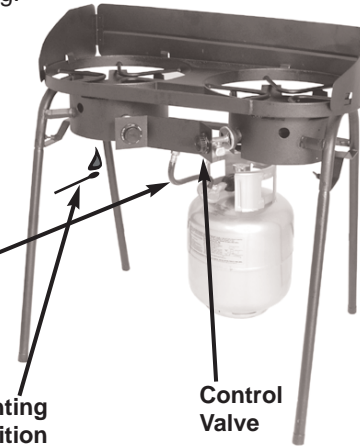
Type 1 Regulators will have a hook as shown.

The Regulator Hook is used to keep the regulator off the ground when removed from the LP cylinder. Attach to appliance as shown.



Burner Lighting Instructions:

1. Check the regulator control valves to be certain they are in the OFF position before connecting to the gas cylinder. Perform soapy water test before each use (Page 10).
2. Turn gas cylinder valve ON. Place a lit match to the burner under the wind shield. Slowly turn on the one control valve until the burner lights. (If burner does not light within 5 seconds, turn regulator control valve OFF, then the gas cylinder valve OFF.) Wait 5 minutes for fumes to diminish before relighting. If the flame is blown out wait 5 minutes for fumes to diminish before relighting.
3. After the burner is lit, adjust the valve until the flame increases to Low, Med or High. Use the air shutter on the burner to adjust the flame until it turns blue.
4. Fill Pot with water or oil. DO NOT fill pot more than 1/3 the pots full capacity. This will help avoid dangerous boil-overs.
Note: DO NOT place your empty pot over the open flame. This will damage pot.
5. Bring your water or oil to the desired temperature by adjusting control valve. **Oil should never exceed 400°F. Oil will ignite at 550°F to 700°F.**
6. Always use a thermometer when frying.
7. After each use, first turn the control valves OFF first, then the gas cylinder OFF. Always allow gas cooker stand and pot with water or oil to cool completely before touching, moving, or storing.



! WARNING
Do Not allow hose to come in contact with appliance. HOT surfaces may damage hose using a leak and fire.

Lighting Position

Control Valve

! WARNING

If Oil Starts to Smoke TURN BURNER OFF. This Means the Oil Has Exceeded 400°F and will Catch Fire. Allow Oil to Cool to 350°F Before Relighting Burner. When cooking with oil ALWAYS turn off burner before lowering food into oil. Relight after food is submerged into the oil. DO NOT TURN BURNER TO A LOW SETTING TO KEEP OIL/GREASE HOT FOR LATER USE. THE TEMPERATURE OF THE OIL/GREASE WILL CONTINUE TO RISE AND CATCH FIRE.

Use only a 20lb cylinder or smaller with a protective collar with this appliance. Cylinder Not Included with the appliance.